

STARTERS

Handcrafted Garlic & Rosemary Focaccia (V, VG) | £8.50 | Served with olives, extra virgin olive oil, and balsamic vinegar.

Soup of the Day (V, VG) | £9.00 | Freshly prepared seasonal soup served with handcrafted focaccia.

Pork & Wholegrain Mustard Rillettes | £9.50 | Served with spiced apple jam and ciabatta croutes. (GF on request)

Beetroot Cured Smoked Salmon Salad (GF) | £11.00 | With caperberries and a lemon & verbena dressing.

Confit Garlic & Roasted Pepper Arancini (V) | £10.00 | Served with heirloom tomato and basil sauce.

Hoisin Shredded Duck Bao Buns | £12.00 | With pickled cucumber and spring onion.

Wild Mushroom, Roasted Shallot & Long Clawson Blue Cheese Frittata (V, GF) | £9.50 | Served with an endive and sweet pepper salad.

Pan-Seared Scallops (GF) | £15.00 | Served with butternut squash purée, smoked bacon lardons, and sage butter.

Doughballs Al Forno (V) | £9.00 | With red onion jam, topped with mozzarella cheese and a dusting of aged parmesan. (Vegan on request)

The Star Classic Prawn Cocktail | £9.50 | Prawns in marie rose sauce, cucumber, tomato, shredded lettuce and bread. (Gluten free on request)

Rosemary & Garlic Baked Camembert | £17.00 | With red onion marmalade, cornichons, and ciabatta croutes.

MAINS

The Star Burger | £18.00 | Our signature chargrilled rib-eye patty with dill pickles, crisp little gem lettuce, fresh tomato, house burger sauce, ale-caramelised onions, and sweet bacon jam, topped with melted American cheese in a toasted brioche bun. Served with seasoned fries and house coleslaw. (GF on request)

The Star's Fish & Chips | £20.00 | Premium Peterhead cod fillet in a crisp batter, served with homemade tartare sauce, garden peas, and seasoned chunky chips.

Pan-Seared Monkfish | £27.50 | Served with a potato & roasted red pepper rösti, romesco sauce, and tenderstem broccoli. (Contains almonds)

Mushroom & Quinoa Vegan Burger (V, VG) | £17.00 | Served in a vegan bun with seasoned fries and house coleslaw.

Autumn Harvest Salad | £14.00 | Candied pecan, crisp apples, prosciutto, rocket, feta cheese, and roasted butternut squash, finished with pomegranate and pumpkin seeds. (Vegan on request) (Add chicken £4.00)

ROASTS

Roast Beef Sirloin | £23 | Slow-cooked East Sussex native breed roast beef served medium rare, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Slow Roasted Lamb Shank | £26 | Slow roasted lamb shank, served with seasonal vegetables, roast potatoes, a giant yorkshire pudding and gravy.

Roast Pork Loin | £20 | Roast pork loin, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Roast Turkey | £18 | Traditional hand-carved roast turkey, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Trio of Roasts | £26 | Roast pork, beef and turkey, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Lentil & butternut squash wellington (V) | £18 | Lentil & butternut squash wellington in crispy pastry. Served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and vegan gravy. (This can not be made gluten free) **Vegan option available**

Children's Roast | £9 | A smaller portion of the day's roast dinner, featuring your choice of roast meat, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Cauliflower Cheese (V) | £6.50 | Baked cauliflower in a rich, creamy cheese sauce, topped with golden melted cheese.

FRESH PIZZA

Classic Margherita (V) | £14.00 | House tomato sauce, melted mozzarella, and fragrant fresh basil leaves. (Vegan alternative available)

Chilli Chorizo | £15.00 | Fiery, smoky sliced chorizo sausage over mozzarella, finished with spicy red chilli oil.

Shredded Duck & Hoisin Pizza | £18.00 | Hoisin base with shredded duck, pickled cucumber, and spring onions.

Autumn Veg & Vegan Feta (VG) | £16.00 | Vegan feta, black olives, chestnut mushrooms, fresh rocket, and a balsamic glaze.

Camembert Tartiflette Pizza | £17.00 | Béchamel base topped with Camembert, pancetta, new potatoes, and shallots.

Bavarian Sausage & Beef | £16.00 | Bratwurst, red onion, spiced chilli beef, and sauerkraut.

Chicken Caesar Panuozzo | £16.00 | Folded Italian pizza sandwich filled with chicken Caesar salad.

SIDES

Chunky chips (VG,GF) | £5.00 | **Seasoned fries (VG,GF)** | £5.00 | **Truffle & Parmesan fries(GF)** | £6.00 |

Garlic bread (V) | £5.00 | **Cheesy garlic bread (V)** | £6.00 | **Truffle & chive mash** | £6.00 |

House side salad (VG,GF) | £6.00 | **Veg of the day(VG,GF)** | £6.00 |

DESSERTS

Stem Ginger Cake (VG) | £9.00 | Warm, spiced stem ginger cake with a tangy lemon icing drizzle, served with vegan vanilla ice cream.

Pear & Plum Crumble (V) | £8.50 | Tender spiced pears and sweet plums topped with a crunchy almond and oat crumble, served warm with custard. (Vegan alternative available on request)

Fruits of the Forest Pavlova (V, GF) | £8.00 | Crisp meringue topped with freshly whipped cream and a rich, seasonal fruits of the forest compote.

Rocky Road Cheesecake (V) | £9.00 | Indulgent creamy cheesecake loaded with biscuit chunks and marshmallows, drizzled with chocolate and caramel sauces.

Baileys Chocolate & Mint Mousse (V) | £8.50 | Rich dark chocolate and fresh mint mousse infused with Baileys, finished with Chantilly cream.

Pecan Pie (V) | £9.00 | Classic sweet and nutty baked pecan pie, served with honeycomb and caramel ice cream. (Contains nuts)

British Isle Cheese Board (V) | £12.00 | A handpicked selection of fine British cheeses, accompanied by sweet quince jelly, tangy red onion chutney, grapes, and crisp crackers.

Ice Cream & Sorbet (V, GF) | £8.00 | Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, raspberry sorbet, mango sorbet, or lemon sorbet. (Vegan alternative available on request)

An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff. Please inform our team of any food allergies or intolerances before ordering. While we take every precaution, we cannot guarantee our dishes are completely allergen-free.